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TITLE: HEALTH DRINK
CONTAINING
TRIGLYCERIDE
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INVENTOR-INFORMATION:

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OGAWA, ATSJJ

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ABSTRACT:

PURPOSE: To obtain the subject health drink reducing sour taste of vinegar, UME and further bitterness and malodor of ginseng by mixing vinegar of brown rice with an alcohol-extracted concentrated ginseng extract and a concentrated extract of UME sarcocarp from unripe UME, leaving at rest and neutralizing the said sour taste, bitterness and malodor with generating solid triglyceride.

CONSTITUTION: Brown rice KOJ 4, water for brewing, yeast 5 for adjusting and essence for SAKE 6 are added to steamed brown rice 3 obtained by a pressure-steaming 2 of raw brown rice 1, in turn, and the brown rice 3 is made fermented by alcohol 7. Next, seed vinegar 8' is added to said fermented material and allowed to stand to be fermented by acetic acid 8, further ripened to obtain brown rice vinegar A. Then, said vinegar 8 is mixed with concentrated ginseng extract B containing alcohol. Thus, solution of concentrated extract of UME sarcocarp D is mixed into the mixture (solution C) and allowed to stand for a fixed period to gradually generates solid triglyceride E (neutral fats) as precipitate. By said process, the objective health drink containing triglyceride having reduced sour taste, bitterness or malodor and improved palatable, mild delicious taste is obtained.

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